

**A-A-20030A**  
**August 27, 1991**  
**SUPERSEDING**  
**A-A-20030**  
**September 18, 1981**

## **COMMERCIAL ITEM DESCRIPTION**

### **SALAD DRESSING MIXES**

**The U.S. Department of Agriculture has authorized the use of this Commercial Item Description in preference to Military Specification MIL-S-44149.**

This Commercial Item Description (CID) covers salad dressing mixes, packed in commercially acceptable containers, suitable for use by the Federal Government.

#### **Salient characteristics.**

Salad dressing mixes specified shall be prepared from sugar; appropriate spices; thickeners such as algin derivatives, vegetable gums, or combinations thereof; and those ingredients as specified for each of the listed types. In addition to the specified ingredients, the following optional ingredients may be used: starch, dextrose, lactose, lecithin, mono- and diglycerides, salt, phosphates, vegetable oil, hydrolyzed vegetable protein, herbs, dehydrated vegetables, artificial and natural flavors, artificial color, preservatives, or other safe and suitable ingredients approved by the Food and Drug Administration. The dry salad dressing mixes shall require a minimum of mixing during preparation and a minimum number of wet or fresh components such as oil, vinegar, water, mayonnaise, salad dressing, buttermilk, or pickle relish to be used in the preparation of the finished product.

#### **Types.**

**Type I - Blue cheese** salad dressing mix shall conform to the salient requirements above and shall include dried Blue cheese solids, Roquefort cheese solids, or a blend of both.

**Type II - Caesar** salad dressing mix shall conform to the salient requirements above and shall include dried Parmesan cheese and may include dehydrated sour cream, anchovy powder, nonfat dry milk, dehydrated pimento, red bell peppers, shallots, powdered mustard, croutons, bacon bits, or other cheeses as optional ingredients.

**FSC 8950**

**DISTRIBUTION STATEMENT A.** Approved for public release; distribution is unlimited.

## **A-A-20030A**

**Type III - Thousand Island** salad dressing mix shall conform to the salient requirements above and may include dehydrated pickle relish mix as an optional ingredient.

**Type IV - Creamy Italian** salad dressing (non-separating type) mix shall conform to the salient requirements above and may include tomato crystals and bell pepper flakes as optional ingredients.

**Type V - French** salad dressing mix shall conform to the salient requirements above and may include tomato powder as an optional ingredient. The prepared product shall be the non-separating style of French dressing.

**Type VI - Ranch style** salad dressing mix shall conform to the salient requirements above, except sugar, alginates, or vegetable gums are optional ingredients. The ranch style dressing mix shall contain modified starch, dehydrated vegetables, and appropriate spices; and may contain calcium stearate, buttermilk solids, whey solids, lactic acid, or casein.

The finished salad dressing mixes shall comply with the requirements specified below:

**Physical requirements.** The product shall be a uniform, free flowing mix. It shall be free from grit, dirt, and other extraneous materials.

**Prepared salad dressing.** The reconstituted mixes, when prepared according to the label directions, shall have a flavor and texture typical of the specified type.

**Analytical requirements.** The moisture content of each type shall be not greater than 3.0 percent by weight of the dry salad dressing mix when tested in accordance with the Official Methods of Analysis of the Association of Official Analytical Chemists (AOAC), Chapter: Eggs and Egg Products, Method: Vacuum Method.

### **Contractor's certification.**

By submitting an offer, the contractor certifies that the product offered meets the specified salient characteristics and requirements of this CID; conforms to the producer's own specifications and standards, including product characteristics, manufacturing procedures, quality control procedures, and storage and handling practices; has a national or regional distribution from storage facilities located within the United States, its territories or possessions; and is sold on the commercial market. The Government reserves the right to determine proof of such conformance prior to the first delivery, from point of origin and any time thereafter, up to and including delivery at final destination, as may be necessary to determine conformance with the provisions of the contract.

**Regulatory requirements.**

The delivered product shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the product in the commercial marketplace. All deliveries shall conform in every respect to the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

**Quality assurance.**

When the solicitation, contract, or purchase order requires that product quality or acceptability or both be determined, the Processed Products Branch (PPB), Fruit and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture, shall be the certifying activity and shall make the determination in accordance with applicable PPB procedures. The product shall be examined or analyzed or both in accordance with applicable provisions in the CID, and when applicable, the United States Standards for Condition of Food Containers.

**Sample for testing.**

The sample for analytical testing shall be an 8-ounce (by weight) composite of product derived from the number of primary containers indicated by the table below. The lot size shall be expressed as the number of primary containers. Test results shall be reported to the nearest 0.1 percent. A test failure shall be cause for rejection of the lot.

<b><u>Lot size</u></b>	<b><u>Number of samples contributing to composite <sup>1/</sup></u></b>
2 to 25	2
26 to 150	3
151 to 1,200	5
1,201 to 35,000	8
35,001 and over	13

**<sup>1/</sup>** The number of primary containers selected shall be sufficient to meet the composite requirements. If small primary container size causes an insufficient amount of product to be available, two or more primary containers may be selected for each sample required.

**Preservation, packaging, packing, labeling, and marking.**

The salad dressing mixes shall be preserved, packaged, packed, labeled, and case marked in accordance with good commercial practice. Commercial labeling and packaging, as may be augmented by the solicitation, contract, or purchase order, shall be acceptable. Shipping

## **A-A-20030A**

containers shall comply with the National Motor Freight Classification or Uniform Freight Classification, as applicable.

### **For Department of Defense procurements (Only).**

The following requirements are applicable when specified by the contracting officer.

**A. Commercial packaging.** The salad dressing mixes shall be packaged in a net weight sufficient to yield 1 to 2 gallons of finished product when prepared in accordance with the instructions on the label. The package shall be a flexible type package in accordance with good commercial practice.

**B. Commercial packing.** Packing shall be in accordance with commercial packing complying with the National Motor Freight Classification or Uniform Freight Classification, as applicable.

**C. Export packaging.** The salad dressing mixes shall be packaged in a net weight sufficient to yield 1 to 2 gallons of finished product when prepared in accordance with the instructions on the label. The package shall be a flexible type package in accordance with good commercial practice.

**D. Export packing.** Product shall be packed in a snug-fitting, fiberboard box constructed, closed, and reinforced in accordance with Style RSC-L, Grade W5c or W5s of PPP-B-636. Reinforcement shall be restricted to non-metallic strapping or pressure-sensitive adhesive, filament-reinforced tape in accordance with the appendix of PPP-B-636.

**E. Unit loads (commercial and export).** Shipping containers shall be arranged in unit loads in accordance with MIL-L-35078. When unit loads are strapped, strapping shall be limited to nonmetallic strapping, except for Type II, Class F loads.

**F. Labeling (commercial and export).** Labeling of packages shall be in accordance with commercial practice and shall comply with the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder. The label shall show directions for use information.

**G. Marking (commercial and export).** Marking of shipping containers and unit loads shall be in accordance with MIL-STD-129.

### **Notes.**

**Sources of documents:**

**Sources of information for nongovernmental documents are as follows:**

Copies of the National Motor Freight Classification may be obtained from:

**National Motor Freight Traffic Association, Inc., Agent  
National Motor Freight Classification  
American Trucking Associations, Inc., Traffic Department  
2200 Mill Road  
Alexandria, VA 22314**

Copies of the Uniform Freight Classification may be obtained from:

**Uniform Classification Committee, Agent  
Uniform Freight Classification  
Uniform Classification Committee, Suite 1120  
222 South Riverside Plaza  
Chicago, IL 60606**

Copies of the Official Methods of Analysis of the Association of Official Analytical Chemists may be obtained from:

**Association of Official Analytical Chemists  
2200 Wilson Boulevard  
Suite 400-CD  
Arlington, VA 22201-3301**

**Sources of information for governmental documents are as follows:**

Applicable provisions of the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1-199. This three-volume set may be purchased from:

**Superintendent of Documents  
U.S. Government Printing Office  
Washington, DC 20402-0001**

Credit card (Master Charge or Visa) purchases may be made by calling the Superintendent of Documents on (202) 783-3238.

**A-A-20030A**

Copies of the United States Standards for Condition of Food Containers are available from:

**Chairperson  
Condition of Container Committee  
Agricultural Marketing Service  
U.S. Department of Agriculture  
Room 2506, South Building  
P.O. Box 96456  
Washington, DC 20090-6456**

Civil agencies and other interested parties may obtain copies of this CID from:

**General Services Administration  
Specifications Unit (3FB-WS), Room 6654  
7th and D Streets, SW  
Washington, DC 20407**

Military activities should submit requests for copies of this CID to:

**Standardization Documents Order Desk  
Building 4, Section D  
700 Robbins Avenue  
Philadelphia, PA 19111-5094**

**Comments and suggestions.**

Comments and suggestions regarding this CID should be submitted to:

**U.S. Army Natick Research,  
Development and Engineering Center  
ATTN: STRNC-WTP  
Natick, MA 01760-5018**

**MILITARY INTERESTS:**

**Military Coordinating Activity**

Army - GL

**Custodians**

Army - GL

Navy - SA

Air Force - 50

**Review Activities**

Army - MD, QM

Navy - MC

DLA - SS

**CIVIL AGENCY COORDINATING ACTIVITIES:**

DOJ - BOP

HHS - FDA, NIH

USDA - FV

VA - OSS

**PREPARING ACTIVITY:**

Army - GL